

# Chuanhui Tang

## List of Publications by Year in Descending Order

**Source:** <https://exaly.com/author-pdf/1245762/chuanhui-tang-publications-by-year.pdf>

**Version:** 2024-04-27

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

53

papers

602

citations

15

h-index

23

g-index

55

ext. papers

933

ext. citations

6.2

avg, IF

4.64

L-index

#	Paper	IF	Citations
53	Solubility and emulsifying properties of perilla protein isolate: Improvement by phosphorylation in the presence of sodium tripolyphosphate and sodium trimetaphosphate.. <i>Food Chemistry</i> , <b>2022</b> , 382, 132252	8.5	0
52	In vitro inhibitory effects of polyphenols from Tartary buckwheat on xanthine oxidase: Identification, inhibitory activity, and action mechanism.. <i>Food Chemistry</i> , <b>2022</b> , 379, 132100	8.5	4
51	Quality changes in fresh-cut asparagus with ultrasonic-assisted washing combined with cinnamon essential oil fumigation. <i>Postharvest Biology and Technology</i> , <b>2022</b> , 187, 111873	6.2	0
50	Study on the antioxidative mechanism of tocopherol loaded ethyl cellulose particles in thermal-oxidized soybean oil. <i>Carbohydrate Polymers</i> , <b>2022</b> , 276, 118734	10.3	1
49	Modification of functional properties of perilla protein isolate by high-intensity ultrasonic treatment and the stability of o/w emulsion. <i>Food Chemistry</i> , <b>2022</b> , 368, 130848	8.5	10
48	Deep learning in food science: An insight in evaluating Pickering emulsion properties by droplets classification and quantification via object detection algorithm.. <i>Advances in Colloid and Interface Science</i> , <b>2022</b> , 304, 102663	14.3	0
47	Enhancing drying efficiency and quality of seed-used pumpkin using ultrasound, freeze-thawing and blanching pretreatments.. <i>Food Chemistry</i> , <b>2022</b> , 384, 132496	8.5	1
46	Recent advances on formation mechanism and functionality of chitosan-based conjugates and their application in o/w emulsion systems: A review.. <i>Food Chemistry</i> , <b>2021</b> , 131838	8.5	2
45	Effects of antioxidants, proteins, and their combination on emulsion oxidation. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-24	11.5	1
44	Effect of infrared ray roasting on oxidation stability and flavor of virgin rapeseed oils. <i>Journal of Food Science</i> , <b>2021</b> , 86, 2990-3000	3.4	0
43	Effects of ultrasonic conditions on the interfacial property and emulsifying property of cellulose nanoparticles from ginkgo seed shells. <i>Ultrasonics Sonochemistry</i> , <b>2021</b> , 70, 105335	8.9	14
42	New insights into food O/W emulsion gels: Strategies of reinforcing mechanical properties and outlook of being applied to food 3D printing. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-23	11.5	0
41	Recent advances on food-grade water-in-oil emulsions: Instability mechanism, fabrication, characterization, application, and research trends. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-31	11.5	6
40	Effect of oil surface activity on oil absorption behavior of potato strips during frying process. <i>Food Chemistry</i> , <b>2021</b> , 365, 130427	8.5	3
39	Modulation of the structural and functional properties of perilla protein isolate from oilseed residues by dynamic high-pressure microfluidization. <i>Food Chemistry</i> , <b>2021</b> , 365, 130497	8.5	2
38	Formation of Polar Compounds During Deep-frying Determination by 1H NMR and ESR. <i>European Journal of Lipid Science and Technology</i> , <b>2020</b> , 122, 1900363	3	0
37	Comparative Study of the Oxidation Stability of High Oleic Oils and Palm Oil during Thermal Treatment. <i>Journal of Oleo Science</i> , <b>2020</b> , 69, 573-584	1.6	1

36	Effects of polar compounds in fried palm oil on liver lipid metabolism in C57 mice. <i>Journal of Food Science</i> , <b>2020</b> , 85, 1915-1923	3.4	5
35	Recent advances on protein-based Pickering high internal phase emulsions (Pickering HIPEs): Fabrication, characterization, and applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2020</b> , 19, 1934-1968	16.4	40
34	Production of nanocellulose with different length from ginkgo seed shells and applications for oil in water Pickering emulsions. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 149, 617-626	7.9	32
33	Identification of $\alpha$ -Tocopherol and Its Oxidation Products by Ultra-Performance Liquid Chromatography Coupled with Quadrupole Time-of-Flight Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 669-677	5.7	6
32	A novel process for asparagus polyphenols utilization by ultrasound assisted adsorption and desorption using resins. <i>Ultrasonics Sonochemistry</i> , <b>2020</b> , 63, 104920	8.9	13
31	Effects of epoxy stearic acid on lipid metabolism in HepG2 cells. <i>Journal of Food Science</i> , <b>2020</b> , 85, 3644-3652	3.6	3
30	Prebiotic carbohydrates: Effect on physicochemical stability and solubility of algal oil nanoparticles. <i>Carbohydrate Polymers</i> , <b>2020</b> , 228, 115372	10.3	12
29	Volatile components of deep-fried soybean oil as indicator indices of lipid oxidation and quality degradation. <i>European Food Research and Technology</i> , <b>2020</b> , 246, 1183-1192	3.4	7
28	Evaluation of the functional quality of rapeseed oil obtained by different extraction processes in a Sprague-Dawley rat model. <i>Food and Function</i> , <b>2019</b> , 10, 6503-6516	6.1	5
27	Effect of Drying Methods on the Microstructure, Bioactivity Substances, and Antityrosinase Activity of Asparagus Stems. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 1537-1545	5.7	26
26	Development and Validation of a QuEChERS-LC-MS/MS Method for the Analysis of Phenolic Compounds in Rapeseed Oil. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 4105-4112	5.7	15
25	Supercritical CO <sub>2</sub> Fluid Extraction of Diels Seed Oil and Its Antioxidant Ability. <i>Molecules</i> , <b>2019</b> , 24,	4.8	14
24	Lipid oxidation stability of ultra-high-temperature short-time sterilization sporoderm-broken pine pollen (UHT-PP) and Co-irradiation sterilization sporoderm-broken pine pollen (Co-PP). <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 675-684	4.3	4
23	Epoxy Stearic Acid, an Oxidative Product Derived from Oleic Acid, Induces Cytotoxicity, Oxidative Stress, and Apoptosis in HepG2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 5237-5246	5.7	15
22	Bioanalytical insights into the association between eicosanoids and pathogenesis of hepatocellular carcinoma. <i>Cancer and Metastasis Reviews</i> , <b>2018</b> , 37, 269-277	9.6	1
21	Study on combined heat pump drying with freeze-drying of Antarctic krill and its effects on the lipids. <i>Journal of Food Process Engineering</i> , <b>2017</b> , 40, e12577	2.4	10
20	Effects of frying oils fatty acids profile on the formation of polar lipids components and their retention in French fries over deep-frying process. <i>Food Chemistry</i> , <b>2017</b> , 237, 98-105	8.5	55
19	Effects of Polar Compounds Generated from the Deep-Frying Process of Palm Oil on Lipid Metabolism and Glucose Tolerance in Kunming Mice. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 208-215	5.7	26

18	Effect of water content on thermal oxidation of oleic acid investigated by combination of EPR spectroscopy and SPME-GC-MS/MS. <i>Food Chemistry</i> , <b>2017</b> , 221, 1434-1441	8.5	20
17	Effect of Guar Gum with Sorbitol Coating on the Properties and Oil Absorption of French Fries. <i>International Journal of Molecular Sciences</i> , <b>2017</b> , 18,	6.3	16
16	The Composition Analysis of Maca ( <i>Lepidium meyenii</i> Walp.) from Xinjiang and Its Antifatigue Activity. <i>Journal of Food Quality</i> , <b>2017</b> , 2017, 1-7	2.7	5
15	Comparison of different polar compounds-induced cytotoxicity in human hepatocellular carcinoma HepG2 cells. <i>Lipids in Health and Disease</i> , <b>2016</b> , 15, 30	4.4	17
14	A Quick Method for Determining Total Polar Compounds of Frying Oils Using Electric Conductivity. <i>Food Analytical Methods</i> , <b>2016</b> , 9, 1444-1450	3.4	27
13	Effects of Initial Moisture Content on the Oil Absorption Behavior of Potato Chips During Frying Process. <i>Food and Bioprocess Technology</i> , <b>2016</b> , 9, 331-340	5.1	38
12	Inactivation of Lipase and Lipoxygenase of Wheat Germ with Temperature-Controlled Short Wave Infrared Radiation and Its Effect on Storage Stability and Quality of Wheat Germ Oil. <i>PLoS ONE</i> , <b>2016</b> , 11, e0167330	3.7	26
11	Effects of Initial Pore Diameter on the Oil Absorption Behavior of Potato Chips during Frying Process. <i>Journal of Oleo Science</i> , <b>2016</b> , 65, 303-10	1.6	3
10	High-efficiency sample preparation approach to determine acrylamide levels in high-fat foods. <i>Journal of Separation Science</i> , <b>2016</b> , 39, 2950-4	3.4	
9	Effect of flameless catalytic infrared treatment on rancidity and bioactive compounds in wheat germ oil. <i>RSC Advances</i> , <b>2016</b> , 6, 37265-37273	3.7	11
8	Analysis and Detection of Edible Oil Oxidation. <i>Lipid Technology</i> , <b>2016</b> , 28, 145-148		2
7	Reduction of oil absorption during frying. <i>Lipid Technology</i> , <b>2015</b> , 27, 203-205		4
6	Composition and antioxidant activity of polysaccharides from jujuba by classical and ultrasound extraction. <i>International Journal of Biological Macromolecules</i> , <b>2014</b> , 63, 150-3	7.9	35
5	Isolation and structural characterization of a polysaccharide from fruits of <i>Zizyphus jujuba</i> cv. Junzao. <i>International Journal of Biological Macromolecules</i> , <b>2013</b> , 55, 83-7	7.9	51
4	Optimization of Extraction of Natural Pigment from Purple Sweet Potato by Response Surface Methodology and Its Stability. <i>Journal of Chemistry</i> , <b>2013</b> , 2013, 1-5	2.3	5
3	Shrinking core model for extraction of phenylpropanoid amides of 5-hydroxytryptamine from safflower seed meal. <i>International Journal of Food Science and Technology</i> , <b>2012</b> , 47, 1744-1749	3.8	1
2	Moisture Sorption Thermodynamics of <i>Camellia oleifera</i> . <i>Food Biophysics</i> , <b>2012</b> , 7, 163-172	3.2	4
1	Flos <i>Sophorae Immaturus</i> : Phytochemistry, bioactivities, and its potential applications. <i>Food Reviews International</i> , 1-19	5.5	3

